

Giving Thanks

From Our Kitchen to Yours

RUTABAGA CASSEROLE

INGREDIENTS

1 Savoy cabbage (thinly sliced)	1/2 Cup vegetable stock	3 Teaspoons of thyme (roughly chopped)
1 Large rutabaga (cut into 1" pieces)	1 1/4 Cup heavy cream	3 Teaspoons of rosemary (roughly chopped)
1/2 Cup brioche or regular bread crumbs	5 Tablespoons olive oil	3 Teaspoons of tarragon (roughly chopped)
	6 Tablespoons butter	

DIRECTIONS

- Preheat oven to 420 F.
- In a large sauté pan on medium heat melt three tablespoons of butter and three tablespoons of olive oil.
- Add the rutabaga and season with salt and pepper.
- Reduce the heat and cook slowly until the vegetables are caramelized and completely soft, stirring occasionally.
- Drain the excess oil and set aside.
- In a sauté pan on medium heat add 3 tablespoons of butter and 2 tablespoons of olive oil, add the cabbage and season with salt and pepper. Add vegetable stock.
- Cook the cabbage for 10 to 15 minutes until soft.
- Drain the excess oil.
- In an 8" x 10" ovenproof dish, add half of the cabbage, layer the rutabaga on top and then cover it with the remaining cabbage.
- In a separate bowl, combine the chopped rosemary, thyme and tarragon with the bread crumbs.
- Pour the heavy cream over the ovenproof dish and sprinkle with the herb/bread crumb mixture.
- Bake for 15 to 20 minutes at 420 F, checking occasionally to make sure the bread crumbs do not burn.
- Remove from oven and serve immediately. Enjoy!

